

SAFE HANDLING OF DRINKING WATER, ICE AND DISPENSERS AT GOLF COURSES

1. Water and ice must come from a public water distribution system or an approved individual water supply that is tested to ensure conformity with applicable state and local standards.
2. The water dispenser must be constructed of food grade materials and be easily cleanable. The spigot of the dispenser must be of a gravity flow design to prevent contamination during use.
3. Adequate facilities for storage and maintenance of dispensers must be provided. The dispenser must not be stored on the floor.
4. The dispensers must be cleaned and sanitized as necessary, but at least once every 24 hours. Cleaning and sanitizing must be done by washing, rinsing, and sanitizing in a three-compartment sink of appropriate size, with special attention paid to the dispenser spigot. For containers too large to be immersed in a three-compartment sink, EHS may also approve an in-place cleaning and sanitizing procedure. Dispensers must be air dried in a sanitary fashion.
5. The dispenser-filling room must have smooth, dry, easily cleanable floors, walls, and ceilings. A separate hand sink must be immediately accessible for employees to wash their hands prior to filling containers. The room must be free of environmental contaminants such as dust, insects, and chemicals. The dispenser must not be placed on the floor for filling.
6. A food-grade hose must be used exclusively for filling the dispenser. This hose must not be stored on the ground.
7. Plumbing code must be met to protect the water supply. Cross-connections must not be present, and backflow prevention devices are required where necessary.
8. Ice machines must be protected from the elements and be clean and in good repair, properly plumbed. Ice must be dispensed with an approved ice scoop. Employees are encouraged to wear disposable gloves or use other approved methods to prevent bare-hand contact with potable ice or water used in the dispensers.
9. Ill employees must be restricted from duties involving water service.
10. The dispenser station must be located so that it is free from possible contamination. This requirement includes placing the station a minimum of 3 feet off the ground and locating it so that it will not be subject to sources of contamination such as sprinkler or misting systems. Water dispenser stations must be tamper-proof, eliminating access to the contents of the dispenser. Single-service cups must be provided and adequately protected at the dispenser.



County of San Bernardino • Department of Public Health
DIVISION OF ENVIRONMENTAL HEALTH SERVICES

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Water/Wastewater/Land Use Program

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